

## Sweet and Spicy Pickled Carrots with Hot Honey

Hot Honey Pickled Carrots - Sweet Heat with the Perfect Crunch



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### INGREDIENTS

- 1 pound fresh carrots, peeled and cut into sticks or coins
- 1 cup white vinegar (or apple cider vinegar)
- 1 cup water
- 3 tablespoons hot honey
- 1 tablespoon regular honey (optional, for extra sweetness)
- 2 cloves garlic, smashed
- 1 teaspoon red pepper flakes
- 1 teaspoon salt
- 1/2 teaspoon black peppercorns

### DIRECTIONS

1. Prep the : CarrotsWash, peel, and slice carrots into sticks or rounds.
2. Prepare the : BrineIn a saucepan, combine vinegar, water, hot honey, garlic, salt, peppercorns, and red pepper flakes. Bring to a gentle simmer.
3. Pack the : JarPlace carrots tightly into a clean glass jar.
4. Pour the : BrineCarefully pour hot brine over carrots until fully submerged.
5. Cool and : RefrigerateLet cool to room temperature, then seal and refrigerate for at least 24 hours.
6. Enjoy: Flavor intensifies after 2-3 days.

### SWAPS & NOTES

and Easy Swaps Hot honey shortcut: If you don't have it, mix honey with a dash of hot sauce.

Vinegar options: Apple cider vinegar adds a slightly sweeter note.

Herb twist: Fresh thyme or dill adds depth.

These carrots are also a fantastic addition to a grazing board with This Baked Kosher Salami Is My Favorite Easy Appetizer with Big Flavor.

### TIPS FOR SUCCESS

Use fresh, firm carrots for maximum crunch.

Ensure carrots are fully submerged in brine.

Allow at least 24 hours before tasting.

Store in the refrigerator - this is a quick pickle, not shelf-stable canning.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/sweet-and-spicy-pickled-carrots-with-hot-honey/>